

## Black Pepper Prawns Recipe

### Ingredients:

- Prawns – 500 gms, peeled, tails intact
- Onions – 2, large, finely sliced
- Garlic – 5 cloves, crushed
- Ginger – 1/2 inch piece, peeled sliced
- Green Chillies – 2, small, sliced
- Curry Leaves – handful
- Tomatoes – 2, small, finely sliced
- Turmeric Powder – 1/2 tsp
- Red Chilli Powder – 1 tsp
- Water – 2 tblsp
- Salt as per taste
- Mustard Seeds – 1/2 tsp
- Urad Dal – 3/4 tsp
- Saunf – 1/2 tsp, crushed
- Cardamoms – 2
- Black Peppercorns – 3/4 tblsp, coarsely ground
- Oil – 2 tblsp

### Method:

- Heat 1 tblsp oil in a pan.
- Fry the urad dal until golden brown.
- Stir-fry the saunf, cardamoms and black peppercorns.
- Add the onions and fry until onions are golden brown.
- Add garlic, ginger, green chillies and curry leaves.
- Stir-fry for a minute or two.
- Add tomatoes, turmeric powder and red chilli powder.
- Reduce flame to low and simmer until tomatoes are pulpy.
- Add water and prawns.
- Cook until the prawns are cooked and coated evenly with the gravy.
- Heat 1 tblsp oil in a frying pan.
- Fry the mustard seeds and curry leaves for a minute.
- Pour over the prawns and mix well.
- Serve hot with rice.

